# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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Ň	25	(4)(¥  7444	C. S.														
					Cook Out									O Farmer's Market Food Unit			
Establishment Name									Tva	e of	Establi	ishmu	O Fermer's Market Food Unit ent O Mobile				
Add	iress				7970 US HWY 64					. ,,	20101	2.540124	Gen I H	O Temporary O Seasonal			
					Memphis	11	1.2	5Δ	M								
City	, 						L. Z			_			me o	ut 12:15: PIVI AM/PM			
Insp	pectio	on Da	ate		05/04/2021 Establishment # 60525254	1		-	Embe	argoe	d C	)					
Puη	pose	of In	spect	tion	Routine O Follow-up O Complaint			O Pr	elimin	ary		C	Cor	nsultation/Other			
Risi	k Cat	tegor	v		O1 122 O3			04				Fo	ollow-	up Required O Yes 🕱 No Number of S	Seats	72	
		R			ors are food preparation practices and employee									to the Centers for Disease Control and Preven		_	
				as c	ontributing factors in foodborne illness outbreak	_		_					-				
		(1)	urik de	elgnel	FOODBORNE ILLNESS RJ ed compliance status (IH, OUT, HA, HO) for each numbered iter										egory.)		
IN	⊫in c	ompli			OUT=not in compliance NA=not applicable NO=not observ									spection R=repeat (violation of the same code provis			
_	_	_	_	_	Compliance Status	COS	R			_	_		_	Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision					IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	黨	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	123	0	0	0	Proper cooking time and temperatures	0	0	
-			NA	NO	Employse Health				17	0	0	×	0	Proper reheating procedures for hot holding	00	0	•
23	×	0			Management and food employee awareness: reporting Proper use of restriction and exclusion	6	0	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
-			NA	NO	Good Hygienic Practices	-	-	-	18	0	0	32	0	Proper cooling time and temperature	0	o	
4	25	0			Proper eating, tasting, drinking, or tobacco use	0	0	5	19	12		Õ	0	Proper hot holding temperatures	0	0	
5	XX IN	OUT	NA	O NO	No discharge from eyes, nose, and mouth Preventing Contamination by Hands	0	0	-	20	12	8		0	Proper cold holding temperatures Proper date marking and disposition	8	읭	5
6	23		1.01		Hands clean and properly washed	0	0		22		ō	X		Time as a public health control: procedures and records	ō	ŏ	
7	鬣	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	-	IN	OUT		NO		-	-	
8		0			Handwashing sinks properly supplied and accessible	0	0	2	23	_	0	12		Consumer advisory provided for raw and undercooked	0	0	4
9	_	001	NA	NO	Approved Source Food obtained from approved source	0	0		-	IN	OUT		NO	food Highly Susceptible Populations	-	-	
10	$\mathbf{X}$	0	0	0	Food received at proper temperature	0	0		24	-	0	8		Pasteurized foods used; prohibited foods not offered	0	0	5
	×		6-4		Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	0	5	-	_	-				- v	-	~
12	0	0	×	0	destruction	0	0			IN	OUT			Chemicals			
		001	NA	NO	Protection from Contamination Food separated and protected	0	0	4	25	<b>0</b> 溪	0	X	J	Food additives: approved and properly used Toxic substances properly identified, stored, used	0	읭	5
		ŏ			Food-contact surfaces: cleaned and sanitized		ŏ			IN		NA	NO	Conformance with Approved Procedures	<b>–</b>	-	
15	黛	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	窝		Compliance with variance, specialized process, and HACCP plan	0	0	5
	_				Perved.	_	-					-	_	писсе ран			
				Goo	d Retail Practices are preventive measures to co	ontro	l the	intr	oduc	tion	of	atho	geni	s, chemicals, and physical objects into foods.			
								аr/\				5					
_						icted o	n-site		inspe	ction				R-repeat (violation of the same code provision) Compliance Status			WT
				00	Tenot in compliance COSecone Compliance Status									Compliance Status	COS	R	
		OUT	_		Compliance Status Safe Food and Water	COS	R	_	Ê		UT			Utensils and Equipment	cos	R	
	18	0	Past	eurize	Compliance Status Safe Food and Water d eggs used where required	0	R	1	4	-	NUT O			Utensils and Equipment infood-contact surfaces cleanable, properly designed,	0	R	1
2	28 19 10	000	Past Wate Varia	eurize er and	Compliance Status Safe Food and Water d eggs used where required lice from approved source btained for specialized processing methods	0	R	1	4	5	O F	onstru	icted,	Utensils and Equipment infood-contact surfaces cleanable, properly designed, and used	0	•	1
2	9	0 0 0 0	Past Wate Varia	eurize er and ance o	Compliance Status Safe Food and Water d eggs used where required lice from approved source btained for specialized processing methods Food Temperature Control		R 000	1 2 1	4	5 6		Varew	icted, ashin	Utensils and Equipment profood-contact surfaces cleanable, properly designed, and used og facilities, installed, maintained, used, test strips	0 0	0 0	1
3	9	000	Past Wate Varia	eurize er and ance c	Compliance Status Safe Food and Water d eggs used where required lice from approved source btained for specialized processing methods	0	R	1	4	6 7		Varew	icted, ashin	Utensils and Equipment infood-contact surfaces cleanable, properly designed, and used	0 0	•	1 1 1
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PH-2267 (Rev. 6-15)	Free food safety training cla	isses are available each mor	nth at the county health department.	RDA 62
	Please call (	) 9012229200	to sign-up for a class.	nde of

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



## Establishment Information

Establishment Name: Cook Out Establishment Number #: 605252541

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
3 comp sink	CI								

Equipment Temperature		
Description	Temperature (Fahrenheit)	
Walk in cooler	35	
Walk in freezer	1	
Reach in coolers	40	

Food Temperature				
Description	State of Food	Temperature (Fahrenheit)		
Produce	Cold Holding	40		
Chicken	Cold Holding	40		
Beef	Hot Holding	159		

Total # 6 Repeated # 0

35: Label the container of salt

41: Provide a scoop with a handle for the container of salt

43: Keep all the to go containers stacked right side down

52: Keep the lid to the dumpster closed

53: Keep the mops and brooms stored hanging up and clean ventahood filters

also replace them , etc clean floors to remove the standing water

55: Post current food permit

# TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



# Establishment Information

Establishment Name: Cook Out

Establishment Number : 605252541

Comments/Other Observations		

Additional Comments See last page for additional comments.

\*\*\*See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

# Establishment Information

Establishment Name: Cook Out

Establishment Number: 605252541

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

## Establishment Information

Establishment Name: Cook Out

Establishment Number # 605252541

Sources				
Source Type:	Food	Source:	Food	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

#### **Additional Comments**

No food permit , following CDC Rules , use bleach for disinfectant , check on your food permit etc , dine in and drive thru , etc ,